



Common Market for Eastern and Southern Africa



EDICT OF GOVERNMENT



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COMESA 033 (2004) (English): Standard for
Dried Apricots



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**COMESA HARMONISED
STANDARD**

**COMESA/DHS
033: 2004**

Standard for Dried Apricots

REFERENCE: DHS 033: 2004

Foreword

The Common Market for Eastern and Southern Africa (COMESA) was established in 1994 as a regional economic grouping consisting of 20 member states after signing the co-operation Treaty. In Chapter 15 of the COMESA Treaty, Member States agreed to co-operate on matters of standardisation and Quality assurance with the aim of facilitating the faster movement of goods and services within the region so as to enhance expansion of intra-COMESA trade and industrial expansion.

Co-operation in standardisation is expected to result into having uniformly harmonised standards. Harmonisation of standards within the region is expected to reduce Technical Barriers to Trade that are normally encountered when goods and services are exchanged between COMESA Member States due to differences in technical requirements. Harmonized COMESA Standards are also expected to result into benefits such as greater industrial productivity and competitiveness, increased agricultural production and food security, a more rational exploitation of natural resources among others.

COMESA Standards are developed by the COMESA experts on standards representing the National Standards Bodies and other stakeholders within the region in accordance with international procedures and practices. Standards are approved by circulating Final Draft Harmonized Standards (FDHS) to all member states for a one Month vote. The assumption is that all contentious issues would have been resolved during the previous stages or that an international or regional standard being adopted has been subjected through a development process consistent with accepted international practice.

COMESA Standards are subject to review, to keep pace with technological advances. Users of the COMESA Harmonized Standards are therefore expected to ensure that they always have the latest version of the standards they are implementing.

This COMESA standard is technically identical to the Codex Standard *CODEX STAN 130-1981*.

<p>A COMESA Harmonized Standard does not purport to include all necessary provisions of a contract. Users are responsible for its correct application.</p>
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CODEX STANDARD FOR DRIED APRICOTS**CODEX STAN 130-1981****1. SCOPE**

This standard applies to dried fruits of *Armeniaca vulgaris* Lam. (*Prunus armeniaca* L.) which have been suitably treated or processed and which are offered for direct consumption. It also covers dried apricots which are packed in bulk containers and which are intended for repacking into consumer size containers or for direct sale to consumers.

2. DESCRIPTION**2.1 Product Definition**

Dried apricots is the product: (a) prepared from sound ripe fruit of varieties of *Armeniaca vulgaris* Lam. (*Prunus armeniaca* L.); and (b) processed by drying either by the sun or by other recognized methods of dehydration, which may be preceded by sulphuring, into a form of marketable dried product.

2.2 Varietal Types

Any suitable variety (cultivar) of apricots may be used.

2.3 Styles

The product shall be presented in one of the following styles:

- (a) Whole, unpitted
- (b) Whole, pitted
- (c) Whole, pitted and stuffed with edible materials
- (d) Halves
- (e) Slabs - consisting of portions of sound, ripe apricots of characteristic colour, irregular in shape, size and thickness and excluding whole fruit
- (f) Kamaradin - consisting of dried apricot pulp or paste prepared as a sheet or flakes.

2.4 Other Styles

Any other presentation of the product shall be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in this standard;
- (b) meets all relevant requirements of this standard, including requirements relating to limitations on defects, drained weight, and any other requirements in this standard which are applicable to that style in the standard which most closely resembles the style or styles intended to be provided for under this provision.
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

2.5 Size Classification (Optional)

Dried apricots may be designated as to size in accordance with the following table:

Designation	No. of unpitted wholes per kg	No. of pitted wholes per kg	No. of halves per kg
Very small	Over 205	241 - 500	481 - 800
Small	150 - 205	166 - 240	331 - 480
Medium	115 - 149	131 - 165	261 - 330
Large	95 - 114	100 - 130	200 - 260
Extra large	Less than 95	Less than 100	Less than 200

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Basic Ingredients

Clean, sound apricots of a quality suitable for human consumption.

3.2 Optional Ingredients

Other edible material as may be appropriate to stuffing the product, including nutritive carbohydrate sweeteners as approved by the Codex Alimentarius Commission (see sections 2.3(c) and 7.1.2(c)).

3.3 Quality Criteria

3.3.1 Moisture Content

- | | | | |
|-----|--|---|-----------------------|
| (a) | Unsulphured dried apricots not treated with sorbic acid | - | not more than 20% m/m |
| (b) | Sulphured and/or sorbic acid treated dried apricots | - | not more than 25% m/m |

3.3.2 Quality Factors - General Requirements

- (a) Colour characteristic of the variety and the type of treatment;
- (b) Flavour and odour characteristic of the product;
- (c) Free from damaged, broken, mouldy and immature fruit for styles 2.3(a) to (d) as described in sub-section 3.3.3 and subject to tolerances provided for in sub-section 3.4.4;
- (d) Generally uniform in size within any count category, where declared;
- (e) Free from living insects or mites;
- (f) Mineral impurities - may not be present to the extent that the eating quality or usability is materially affected;
- (g) Foreign matter - Practically free from extraneous vegetable matter, insect debris

and other objectionable matter.

3.3.3 Definition of Defects

- (a) **Damaged fruit** - fruit affected by any damage or blemish on the surface resulting from factors such as hail, etc., affecting more than 5 mm² of fruit surface.
- (b) **Broken fruit** - fruit affected by any damage resulting from improper halving or other mechanical action.
- (c) **Immature fruit** - fruit which is generally deficient in sugar and may be sour in taste.
- (d) **Insect damaged fruit** - fruit which is affected by insect damage or containing dead insects, mites or other pests.
- (e) **Mouldy fruit** - fruit which is affected by mould to a visible extent, or decay.
- (f) **Dirty fruit** - fruit affected by imbedded dirt or any other foreign material.

3.3.4 Allowances for Defects

The sample unit size shall be 1 kg.

The following allowances for defects shall apply to all the styles with the exception of the "Slab" and "Kamaradin" styles:

Defect	Maximum Allowed
Slabs	10% m/m
Damaged fruit	10% m/m
Broken fruit	10% m/m
Insect damaged and dirty fruit	5% m/m
Mouldy fruit	1% m/m
TOTAL	15% m/m
Immature fruit	10% m/m

4. FOOD ADDITIVES

Maximum Level

- 4.1 Sorbic acid and its sodium and potassium salts 500 mg/kg, singly or in combination, expressed as sorbic acid
- 4.2 Sulphur dioxide 2000 mg/kg

5. **HYGIENE**

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2 (1985) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

6. **WEIGHTS AND MEASURES**

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. **LABELLING**

In addition to the requirements of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 (Rev. 1-1991) see Codex Alimentarius Volume 1) the following specific provisions apply:

7.1 **The name of the food**

7.1.1 The name of the product as declared on the label shall be "Dried Apricots".

7.1.2 In addition, there shall appear on the label as part of the name or in close proximity to the name, the form of presentation as indicated below:

- (a) Whole, unpitted
- (b) Whole, pitted
- (c) Whole, pitted, filled with as appropriate
- (d) Halves
- (e) Slabs
- (f) Kamaradin

7.1.3 **Other styles:** If the product is produced in accordance with the other styles provision (sub-section 2.4) the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

7.2 **Optional Declarations**

7.2.1 A size classification for dried apricot halves or whole dried apricots may be stated on the

label if the pack complies with the appropriate requirements of sub-section 2.4.

7.2.2 The variety or varietal type of the dried apricots may be stated on the label.

8. **METHODS OF ANALYSIS AND SAMPLING**

See Codex Alimentarius Volume 13.